THE PICKLED PLOUGHMAN
ADDERBURY

TO START

OLIVES Italian mixed olives **£4.50 V (GF)**
CHICKPEA HUMMUS with toasted bread **£5.00 V (GF option available)**
(EXTRA BREAD £1.50)
COCKTAIL BREAD ROLLS served with butter **£4.50**

SMALL PLATES

HOMEMADE SEASONAL SOUP & bread **£8.00 (GF option available)**
CAULIFLOWER & CHEDDAR CROQUETTE with tomato chilli jam **£9.50 (V)**
CHICKEN GOUJONS & barbeque sauce **£10.50**
KING PRAWN & PATAGONION SCALLOP GRATINE with sourdough toast fingers **£11.00 (GF option available)**
CREAMY MUSHROOMS on toast **£9.50 (V) (GF option available)**

LIGHT MEALS (AVAILABLE BETWEEN 12HOO AND 17HOO ONLY)

PICKLED PLOUGHMAN BOARD fresh cocktail rolls, cold meats, cheese, pork pie, olives & pickle **£16.50 (GF option available)**
HONEY CURED HAM two fried eggs & chips **£16.50 (GF)**
SCAMPI & WHITEBAIT with garden peas & chips **£16.50**

BURGERS

STEAK & CHEESEBURGER £18.50 (GF option available)
HALLOUMI BURGER £18.50 (V) (GF option available)
Served with fries, salad & burger sauce
(ADD BACON £2.00)
(ADD SIDE OF MAC & CHEESE £8.00)

MAINS

BEER BATTER FISH & CHIPS with garden peas & tartar sauce **£19.50 (GF)**
PIE OF THE DAY with vegetables & a choice of mash or chips **£19.00**
DUCK BREAST, plum sauce, potato dauphinoise & pak choi **£26.00 (GF)**
8 OZ SIRLOIN STEAK £27.00 (GF)
10 OZ RIB EYE STEAK £36.00 (GF)
Chargrilled steak with a choice of garlic butter, blue cheese or green peppercorn sauce served with salad & chunky chips
NANDO'S STYLE CHICKEN THIGHS served with chunky chips, sweetcorn relish & salad **£20.50 (GF)**
SRI LANKAN PRAWN CURRY king prawns in a mild coconut milk curry sauce served with basmati rice & poppadum **£23.00 (GF)**

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SIDES

Skinny fries / Chunky Chips **£4.50 (V) (GF)**
- Add cheddar cheese **£1.00**
- Add rosemary and parmesan **£1.00**
- Add Bacon **£2.00**

Macaroni & cheese topped with crispy onions **£8.00 (V)**
Seasonal Vegetables / Side salad **£5.00 (V) (GF)**

DESSERT £8.50

(all our desserts are prepared in-house)

CHOCOLATE BROWNIE with raspberry sorbet **(GF)**

STICKY TOFFEE PUDDING covered in toffee sauce served with vanilla ice cream **(GF)**

SELECTION OF ICE CREAM & SORBET £3.00 PER SCOOP
Ask about our available flavours **(vegan option available)**

AFFOGATO shot of espresso with a scoop of vanilla ice cream **£6.50**
BOOZY AFFOGATO with your choice of liqueur & vanilla ice cream **£9.50**
LIQUEUR COFFEE / BOOZY HOT CHOCOLATE £9.50

CHEESE & BISCUITS

V (GLUTEN FREE AVAILABLE ON REQUEST)
With fruit, celery and chutney £4.00 per cheese

SAINT AGUR BLUE rich and creamy blue cheese
DAVIDSTOW CRACKLER Cornish mature cheddar cheese
BUTTERY BRIE extra creamy French brie cheese

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KIDS MEALS| £10.00
(12 years and younger only)

MACARONI & CHEESE V
Macaroni pasta served with cheese sauce & cocktail roll

PASTA BOLOGNESE
Pasta served with Bolognese sauce, topped with cheese & cocktail roll

CHICKEN GOUJONS
Chicken goujons & chips with garden peas

FISH & CHIPS
Fish & chips with garden peas

KIDS SUNDAY ROAST (SUNDAY ONLY) | £10.00
A choice of roast, all served with roast potatoes, seasonal vegetables, gravy and homemade Yorkshire Pudding

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CHICKPEA HUMMUS with toasted bread **£5.00 V (GF option available)**
(EXTRA BREAD £1.50)
COCKTAIL BREAD ROLLS served with butter **£4.50**

SMALL PLATES

HOMEMADE SEASONAL SOUP & bread **£8.00 (GF option available)**
CAULIFLOWER & CHEDDAR CROQUETTE with tomato chilli jam **£9.50 (V)**
CHICKEN GOUJONS & barbeque sauce **£10.50**
CREAMY MUSHROOMS on toast **£9.50 (V) (GF option available)**
HAM HOCK, CHICKEN & CRANBERRY TERRINE served with spiced chutney & bread **£10.00 (GF available)**

PANKO COATED MOZZARELLA & BOCCONCINI BALLS served with basil pesto & confit plum tomatoes **£9.50 (V)**

CRAYFISH & PRAWN COCKTAIL served on baby gem with a citrus salad **£11.00 (GF)**

MAINS

STEAK & CHEESEBURGER £18.50 (GF option available)
HALLOUMI BURGER £18.50 (V) (GF option available)
Served with fries, salad & tomato chilli jam

(ADD BACON £2.00)
(ADD SIDE OF MAC & CHEESE £8.00)

BEER BATTERED FISH & CHIPS with garden peas & tartar sauce **£18.50 (GF)**

SUNDAY ROAST 21.50

All served with herbed roast potatoes, roast carrots, seasonal greens, gravy and homemade Yorkshire Pudding

ROAST ENGLISH BEEF
ROAST TURKEY CROWN WITH STUFFING BALLS
MUSHROOM AND SPINACH WELLINGTON

DUO AVAILABLE (24.50)

SIDES

Skinny fries / Chunky Chips **£4.50 (V) (GF)**
- Add cheddar cheese **£1.00**
- Add rosemary and parmesan **£1.00**
- Add Bacon **£2.00**

Macaroni & cheese **£8.00 (V)**
Seasonal Vegetables / Side salad **£5.00 (V) (GF)**
Pigs in blankets **£4.00**
Cauliflower Cheese **(V) £4.00**
Yorkshire Pudding **(V) £2.00**

DESSERT £8.50

(all our desserts are prepared in-house)

CHOCOLATE BROWNIE with raspberry sorbet **(GF)**

STICKY TOFFEE PUDDING covered in toffee sauce served with vanilla ice cream **(GF)**

CHRISTMAS PUDDING served with brandy sauce **(VE) (Brandy sauce is not vegan- vanilla vegan ice cream available)**

SPICED APPLE AND APRICOT CRUMBLE served with custard **(V) (GF)**

WINTERBERRY & WHITE CHOCOLATE PARFAIT served with shortbread **(V) (GF)**

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CHEESE & BISCUITS

V (GLUTEN FREE AVAILABLE ON REQUEST)
With fruit, celery and chutney £4.00 per cheese

SAINT AGUR BLUE rich and creamy blue cheese
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WINES AND FIZZ

WHITE

Plate 95 Sauvignon Blanc (Chile) | M £5.85| L £7.45| BTL £20.45

Vignana Pinot Grigio, DOC (Italy) | M £6.25| L £7.80| BTL £21.95

Cloud Island Sauvignon (New Zealand) | M £8.15| L £10.65| BTL £31.20

Franschhoek Cellar Chardonnay (South Africa) | M £6.10| L £7.85| BTL £22.95
Franschhoek Cellar Chenin Blanc(South Africa) | M £6.10| L £7.95| BTL £22.95

Macon Blanc, Vignerons Des Teres Secretes Burgundy,(France) £29.95
Attractive yellow plum and melon aromas are followed by a creamy smoothness on the palate – grape variety Chardonnay – best enjoyed with creamy chicken dishes, mushroom pie and salad

J. Moreau & Fils, Chablis Burgundy, (France) | £34.95

Steely and dry with a hint of green in the colour. Lime a fine Chablis, the fruit is balanced by crispy acidity – grape variety Chardonnay – best enjoyed with fish, salads and white meat

ROSE

Franschhoek Cellar Rosé (South Africa) | M £6.20| L £7.65| BTL £21.95

Vignana Pinot Grigio Blush (Italy) | M £6.20| L £7.65| BTL £21.95

Famille Ravoire, Cotes, de Provence Rose ' Chantrose' Provence, (France) | £29.95
Palish pink appearance, this Provence Rose is youthful but restrained. Subtle red fruit aromas come through, and the palate is bone dry with vibrant acidity. Juicy fruit flavours and some weight provide balance- grape variety Shiraz/Syrah/Granche/Cinsault- best enjoyed with aperitifs, fish and salads

RED

Dead Man's Dice Malbec (Argentina) | M £5.95| L £7.85| BTL £22.50

Ocarina Chilean Merlot (Chile) | M £5.95| L £7.65| BTL £20.95

Franschhoek Shiraz (South Africa) | M £6.85| L £8.85| BTL £25.45

Medievo Crianza Rioja (Spain) | M £6.25| L £8.45| BTL £24.95

Las Ondas Pinot Noir (Chile) | M £6.25| L £8.15| BTL £23.49

The Black Craft Shiraz, Magpie Estate Barossa Valey (Australia) | £29.95
Intense savoury flavours of blackberry compote and black pepper- grape variety Shiraz - best enjoyed with steak

Legende Medoc, Domaines Barons De Rothschild (Lafite) Bordeaux (France) | £34.95

Complex red fruits mingled with sweet spices and liquorice – grape variety Cabernet Sauvignon, Merlot – best enjoyed with steak, lamb, salty food and spicy food

BUBBLES

Vignana Prosecco Extra Dry 70cl (Italy) | £29.00

Vignana Prosecco Extra Dry 20cl (Italy) | £9.75

Taittinger NV, Champagne (France) | £69.00